

Sub BP
A4
21. A method of improving the shelf life and/or the quality of an edible product comprising adding to the product an effective amount of the culturally modified lactic acid bacterial cells according to [any of] claim[s] 1[-12 or the starter culture composition according to any of claims 13-17].

22. A method of preparing a fermented food or feed product, comprising adding an effective amount of the culturally modified lactic acid bacterial cell according to [any of] claim[s] 1[-12 or the composition of any of claims 13-17] to a food or feed product starting material, wherein the cell [or the composition] is capable of fermenting said starting material to obtain the fermented food or feed.

A5
25. Use of the lactic acid bacterial cell of [any of] claim[s] 1[-12 or the composition of any of claims 13-17] for the production of a metabolite produced by the cell [or the composition] or by a non-modified cell co-cultivated therewith.

A6
27. Use of the lactic acid bacterial cell of [any of] claim[s] 1[-12 or the composition of any of claims 13-17] for the production of a bacteriocin.

Please add new claims 29-33:

29. A method of reducing the oxygen content in a food or feed product or in a food or feed product starting material comprising adding to the product or to the starting material an effective amount of the starter culture composition according to claim 13.

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30. A method of improving the shelf life and/or the quality of an edible product comprising adding to the product an effective amount of the starter culture composition according to claim 13.

31. A method of preparing a fermented food or feed product, comprising adding an effective amount of the composition of claim 13 to a food or feed product starting material, wherein the composition is capable of fermenting said starting material to obtain the fermented food or feed.

32. Use of the composition of claim 13 for the production of a metabolite produced by the composition or by a non-modified cell co-cultivated therewith.